

MENU

ASSAGGINI

Calamari - cooked 2 ways, tomato, squid ink pecorino	18.00	Ostrica - oysters - served natural OR lightly poached with crispy pancetta (3 per serve)	15.00
Prosciutto cotto - Italian cooked ham, buffalo mozzarella, chilli, macadamia nuts	16.00	Fiore - fried zucchini flower (1) filled with truffled ricotta, lemon	EACH 8.00
Salumi misti - selection of cured meats, terrine, giardiniera	24.00	Caciocavallo - pan fried smoked mozzarella, seasonal accompaniment	15.00
Costole di capra - balsamic glazed goat ribs, pistachio dust	17.00	Tortellini - potato & pancetta filled pasta, browned butter, sage, pangrattato	16.00
Midollo arrostito - roasted bone marrow, herb & parmesan salad, garlic, charred bread	14.00	Polipo - Tasmanian octopus, corn, black garlic aioli	18.00
Carpaccio - Duck River beef tenderloin, porcini salsa, Calabrian anchovies, parmesan gelato	18.00	Pippies - pan tossed with white wine, garlic, chilli	16.00

RISOTTERIA

our selection of risotto,
made especially with Ferron - Vialone Nano rice (I.G.P.)

Risi e bisi - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	25.00
Porro - Parmigiano Reggiano and charred leek	22.00
Pomodoro - cherry tomato, goats cheese & Due Vittorie Oro balsamic	26.00
Capesante - scallops, black truffle and chive	24.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	27.00
Granchio - spanner crab with San Marzano tomato and chilli	29.00
Riccio di mare - sea urchin, Beluga caviar, asparagus	35.00
Cervo - gorgonzola risotto with radicchio and venison loin	28.00
Anatra - organic duck, porcini mushroom and sage	30.00
Salsicce - Italian pork and fennel sausage with tomato and basil	25.00
Patata dolce - purple sweet potato, whipped stracciatella, chives and chestnut honey	26.00

PASTA

Gnocchi - pan seared gnocchi, porcini and morel mushrooms, celeriac, truffle pecorino	27.00
Spaghettoni - black garlic pasta with a sauce of rockling, Mutti cherry tomatoes, white zucchini	23.00

CONTORNI E INSALATE

Patate - triple cooked kipfler potatoes, marjoram, pecorino	11.00
Verdi - sauteed seasonal greens, garlic, lemon	11.00
Pera arrosto - roasted Corella pear, gorgonzola dolce, pistachio	11.00
Rucola - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey	11.00
Polpetti - traditional side of beef meatballs with parmesan and San Marzano tomato	11.00
Pomodoro - Adelaide tomatoes, bullhorn peppers, onion, basil	11.00

PIATTI PRINCIPALI

(all served with complimentary tossed cos leaves)

Bistecca - Cape Grim hanger steak (350g), chargrilled, tarragon mustard	39.00
Maiale arrosto - Byron Bay Berkshire pork (roasted on the bone), Vecchio Amaro, citrus, fennel	38.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, Amarena cherry jus, sage	38.00
Abacchio alla Romana - Flinders Island spring lamb, wet roasted on the bone, with white wine & roasted artichoke	33.00